

Starter

Onion, Aniseed & Tomato Soup (v)

*Quenelle of Avocado
Crème Fraîche*

Windsor Prawn Cocktail

*Julienne Baby Gem
Marie Rose Dressing*

Omelette Arnold Bennett with Smoked Haddock

*Baked with Gruyère Cheese
Hollandaise Sauce*

Home made Chicken Liver Pâté

*Melba Toast
Apple & Plum Chutney*

Main Course

Traditional Roast Sirloin of Beef

*Herb Yorkshire Pudding & Horseradish filled Tomato
Red Wine Jus*

Pan-fried Calves Liver

*Colcannon Potato and Crispy Pancetta
Port Jus*

Pan-roasted Guinea Fowl

*Glazed with Dijon Mustard
Filled with Pistachio & Sun-blushed Tomato
Sauce Diable*

Garden Pea & Green Asparagus Risotto (v)

Roquette & Shaved Parmesan

Roulade of Monkfish wrapped in Spinach & Smoked Salmon

*Sauerkraut & Gherkin Salad
Sauce Verte*

Dessert

Raspberry, Strawberry & Plum Pavlova Tart

Wild Berry & Malibu Compote

Warm Chocolate Fondant Pudding

Chocolate Sauce with Vanilla Ice Cream

Tiramisu

*Served with Praline Crème Fraîche
Biscotti Biscuit*

Selection of English & Continental Cheeses

Served with Grapes, Celery & Biscuits

